

**CLAIMS**

1. Use of at least one bacterium producing a bacteriocin and belonging to the genus *Pediococcus* to aromatize a milk product.
2. Use according to the preceding claim, characterized in that the bacterium belonging to the genus *Pediococcus* is selected from the species *Pediococcus acidilactici*, *Pediococcus pentosaceus*, *Pediococcus damnosus*, *Pediococcus halophiles*, *Pediococcus parvulus*, and *Pediococcus urinae-equi*.
3. Use according to one of the preceding claims, characterized in that the bacterium belonging to the genus *Pediococcus* is the bacterium *Pediococcus acidilactici* deposited at the CNCM on 20<sup>th</sup> October 2003 in the name of Rhodia Chimie, 26 quai Alphonse Le Gallo, 92512 Boulogne-Billancourt, with accession number I-3113.
4. Use according to one of the preceding claims, characterized in that the bacterium producing a bacteriocin and belonging to the genus *Pediococcus* is associated with at least one bacterium which is sensitive to said bacteriocin.
5. Use according to one of the preceding claims, characterized in that the bacterium producing a bacteriocin and belonging to the genus *Pediococcus* is associated with at least one bacterium which is sensitive to said bacteriocin selected from lactic bacteria from the genii *Lactococcus*, *Lactobacillus*, *Pediococcus*, *Leuconostoc* and *Streptococcus*.
6. Use according to one of the preceding claims, characterized in that the milk product is a fermented milk.
7. Use according to one of the preceding claims, characterized in that the milk product is selected from soft cheeses, uncooked pressed cheeses, cooked cheeses, Mozzarella type cheeses, fresh cheeses, blue cheeses, processed cheeses or cottage cheese, as well as yoghurt, matured cream, milk drinks, milk by-products or baby milk.
8. Use according to one of the preceding claims, characterized in that the milk product is Cheddar.